

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

XLOGO)

Based on an inspection this day, the item(s) noted below identify violations of 410 14C 7 24, Indiana Retail Feed Establishment Sanitation Requirements.

The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name Heim Br. Hari (Stak St) Establishment Address (number and street, city, state, zip code) 414 W. Daisy La Non Alberg, IN 47150 Owner Mike Mays / Check Schak Owner's Address 1301 W. Mas St. Lawrick, KY 40203 Person in Charge Katheria C M. Gody Responsible Person's E-mail Stak Stand his & gamilian Certified Food Manager Katheria C M. Gody (2/24/20) • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE O					Telephone Number R 4044 2418 R2 797 889 Purpose: Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	C	Release /O of Violation	R R	
• VIOLATION Section#	C/NC	R	evious inspection	NS ARE DENOTED IN THI Narrative	E "SUMMARY OF VIOLATIONS" A			BELOW AS "R"	
		~**	Vieletters.						
Received by (name and title printed): Received by (signature):					Inspected by (name and title printed): 4.) Inspected by (signature):				
cc:		- /A	CC);		cc;			

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
. 5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.